



## SNACKS

<b>Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen</b> (1,7)	€5
<b>Smoked Almonds</b> (8)	€4.5
<b>Marinated Bella Di Cerignola Olives</b> (12)	€3.5
<b>Beef Tartare, Nori Tapioca Cracker, Oyster Mayo</b> (3,10,12,14)	€6
<b>Oyster, Lovage Vinaigrette</b> (12,14)	€3.5 each
<b>Pork Scratchings, Spiced Apple Compote, Cheddar Foam</b> (7,12)	€4.95

**TWO COURSE DINNER - €40**

**THREE COURSE DINNER - €50**

## STARTERS

<b>Velvet Jerusalem Artichoke Soup, Potato Foam, Hazelnut Tuille</b> (7,8)	€10
<b>Cured Sea Trout, Salt Baked Carrot, Trout Roe, Fermented Clementine Sauce</b> (1,4)	€15
<b>Pressed Ham Hock &amp; Chicken Terrine, Fermented Cabbage, Confit Egg Yolk, Fennel Puree</b> (3)	€15
<b>Ratte Potato, Confit King Oyster Mushroom, Potato Foam, Pickled Mushroom Gel, Herb Butter Sauce</b> (7,12)	€14
<b>Braised Beef Short Rib, White Onion Puree, Confit Onion, Shaved Truffle &amp; Red Wine Jus</b> (12) €4 Supplement if selected on set menu	€14



## MAINS

<b>Roast Chicken Breast, Cured Egg Yolk, Leek Puree, Chicken Fat, Confit Trumpette Mushroom</b> <i>(3,7,12)</i>	<b>€25</b>
<b>Chargrilled 42 Day Dry Aged Heffer 90z Sirloin, Confit Parsley Root, Caramelised Roscoff Onion, Truffle Jus</b> <i>(7,12) €8 Supplement if selected on set menu</i>	<b>€39</b>
<b>Chargrilled 42 Day Dry Aged Heffer 90z Rib Eye, Confit Parsley Root, Caramelised Roscoff Onion, Red Wine Jus</b> <i>(7,12) €8 Supplement if selected on set menu</i>	<b>€39</b>
<b>Chargrilled 42 Day Dry Aged Heffer 120z Rib Eye, Confit Parsley Root, Caramelised Roscoff Onion, Red Wine Jus</b> <i>(7,12) €15 Supplement if selected on set menu</i>	<b>€52</b>
<b>Roast Breast of Skeaghanore Duck, Beetroot Puree, Glazed Baby Beetroots, Fermented Blackberries, Juniper Cream</b> <i>(7,12)</i>	<b>€33</b>
<b>Pumpkin Risotto, Kale, Hazelnut Tuille</b> <i>(1,7,12)</i>	<b>€24</b>
<b>Hay Smoked Carrots, Fermented Clemintine, Whey Sauce, Pumpkin Seed Mole</b> <i>(1,7,12)</i>	<b>€24</b>
<b>Pan Roast Cod, Jerusalem Artichoke Puree, Cockles, Butter Sauce</b> <i>(1,4,7,14)</i>	<b>€29</b>
<b>Pan Fried Halibut, Broccoli Puree, Glazed Tender Stem Broccoli, Fish Sauce</b> <i>(4,7,14)</i>	<b>€31</b>

## SIDES

<b>Beef Dripping Hand Cut Chips, Smoked Thyme Salt</b>	<b>€6</b>
<b>Charred Hispi Cabbage, Caesar Emulsion, Crispy Shallots</b> <i>(3,4,10,12)</i>	<b>€6</b>
<b>Mashed Potatoes</b> <i>(7)</i>	<b>€6</b>
<b>Endive, Pear, Cobnut Salad</b> <i>(8,12)</i>	<b>€6</b>